

Business and Professional Men
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Accounts

Promptly — Courteously
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THE MCFADDEN-WILCOX CO.

69A Colborne St. E. — Oakville
 Bus. Phone 1840 Res. 1460-J



Hello Homemakers! When the teenagers are "cooking" up dates, it's time for mother to cook dates literally for the snack tin. Home is the best place for fun and food, so make the young folks welcome and suggest using the card tables near the fireplace or the breakfast table in the kitchen.

Mrs. C. T. asks for a recipe for candy apples and why the glaze becomes soft.

Candied Apple-Sticks

- 2 cups sugar
- 1/2 cup light corn syrup
- 3/4 cup water
- Red colouring
- 12 red apples
- 12 skewers
- Flavouring

Put sugar, corn syrup and water in double boiler. Cook mixture, stirring, until a small drop of syrup dropped into cold water becomes brittle. While syrup is being cooked, swab down the sides with cheesecloth dipped in water. Turn electric element to Low toward last part of cooking. Add a few drops of extract or oil and colouring when brittle stage has been reached. Turn electric element to simmer. Place wooden skewers in clean, dry apples and plunge each one rapidly into syrup then stand the skewer in a cake rack.

Note: Moist or juicy apples will soften glaze in a day or so. Rainy weather causes softening, too.

DATE AND NUT BARS

- 3 eggs
- 1 cup sugar
- 2 cups dates, cut in pieces
- 2 cups nuts, cut in pieces
- 1 cup flour
- 1 tsp. baking powder
- Few grains salt

Beat yolks until thick, then add sugar while beating constantly. Beat whites stiff. Sift flour with baking powder and salt and add dates and nuts. Add beaten whites and flour mixture alternately to yolks. Drop from spoon or spread on buttered cookie sheet, bake 30 minutes in moderate electric oven (350 deg.). While warm, cut in finger-shaped pieces and roll in powdered sugar.

MINCEMEAT HERMITS

- 1 1/2 cups sugar
- 1/2 cup butter
- 2 eggs, well beaten
- 1 tsp. salt
- 1 tsp. soda in 1/2 cup sour milk
- 3 cups flour
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. nutmeg
- 1 cup mincemeat

Cream butter, add sugar, eggs, salt, soda in milk, flour sifted with spices, and mincemeat. Chill. Drop by spoonfuls on greased cookie sheet. Bake in an electric oven (325 degs.).

GINGER SNAPS

- 1/2 cup molasses
- 3 tbsps. shortening
- 1 1/2 cup flour
- 1/2 tsp. soda
- 1 tsp. ginger
- 1/2 tsp. salt

Heat molasses to boiling point and pour over shortening. Add dry ingredients, mixed and sifted. Chill roll, and bake 8 to 10 minutes in electric oven at 350 degrees.

ORANGE PARFAIT

- 1 can (tall) evaporated milk, chilled overnight
- 3/4 cup icing sugar
- 1 orange, rind and juice
- 1 lemon, rind and juice
- Orange colouring
- 3 dates

Whip the milk, add sugar and whip. Add juice, rind, orange colouring and whip. Place in freezing trays. Make a design on top with sliced dates. Freeze 3 hours in electric refrigerator turned to coldest point.

TAKE A TIP

1. The dough for roll-out cookies should be thoroughly chilled in the electric refrigerator for an hour to prevent spreading in the pan.
2. Do not grease an aluminum cookie sheet for cookies. Grease a tin pan lightly with salt-free fat.
3. Tough cookies are due to too much flour and too much rolling.
4. To keep some cookie dough for making fresh ones several days later, roll it in cellophane or heavy wax paper, seal in the ends and store in the electric refrigerator.
5. Cookies stick to the pan because of excessive high temperatures and pans which may not be absolutely clean. Then, too, cookies should be transferred with a spatula to a cake rack as soon as taken from oven. If the cookies tend to crack, place the sheet on a cloth wrung out of hot water for a few minutes.
6. If coconut becomes dry, sprinkle well with milk; place it in covered pan in warm oven for 10 to 15 minutes.
7. To make a glazed coating on fruit tarts and icing, melt a little currant jelly and pour over baked and iced goods.

THE QUESTION BOX

Mrs. B. J. asks: Can we prevent holes from appearing in aluminum jelly molds?
 Answer: We suggest that aluminum molds be lightly rubbed with salad oil (not a salty oil) to keep aluminum molds from deteriorating.

Number Workers For Life By Books

Although Canada's Unemployment Insurance Act has been in force since July 1st, 1941, there are still many instances where insured persons suffer inconvenience, and sometimes loss, due to their insurance books not being available when they are needed.

The Unemployment Insurance Commission renews the insurance books each year for every insured worker in Canada, through its chain of National Employment Offices. The books are renewed without cost to insured persons, and each insured worker should make it a point to know at all times exactly where his current insurance book is located. The insurance-book is vital, of course, if a claim for benefit is contemplated.

Each insured worker should consider the actual value of his insurance book by realizing that it can contain over \$25.00 worth of individual contributions. It is similar to a bank book as it shows the contributions which each insured person has made. Also, that same book can contain potential benefit rights of over \$160.00, and no one should be careless about a matter of this importance. Normally, insurance books are in the hands of employers so that they can record the required contributions. This is done in most cases by affixing stamps or by making a meter impression in the book, although in some cases contributions are recorded by means of book-keeping machines.

Sometimes insurance books are lost or destroyed through no fault of anyone. When this occurs a new book is issued, free of charge, at any National Employment Office. It is essential, of course, that this new book be issued under the same number as the number on the lost or destroyed book. If a different number is allotted the insurance worker runs a grave risk that some of his contribution history cannot be located when he files a claim for benefit and his benefit rights might be reduced thereby. The number on an insured worker's first insurance book is his number for life.

BADLY NEEDED

At last there is some hope of taming those blinding lights on the other fellow's car. The Financial Post reports a new device. You wear them like eye-glasses to effectively cut down night driving glare, say the makers. They have sliding opaque shields placed at a height sufficient for the driver to see underneath — when headlights approach he lowers his head to cut out the glare, without affecting his view of the road ahead.

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Come in and see our large assortment

MILTON HARDWARE



NOW IS THE TIME TO BUY CANNED GOODS!

We are advising you to buy extra supplies of canned goods during Carroll's Canned Goods Sale, because we think it would be a wise thing for you to do. There was a short pack of many things in 1951 and that, combined with higher freight rates, labor and packaging costs will probably mean higher prices before the 1952 pack is on our shelves. We have a complete assortment of brands, grades and sizes to choose from now. You will be sorry if you miss this opportunity to stock up.

(NOTE: We Cannot Sell to Others in the Grocery Business.)

- Beans WITH Pork** CLARK'S 2 15-OZ. TINS 25c
- CREAM CORN** LYNN VALLEY 2 15-OZ. TINS 27c
- Kernel CORN** VALLEY 2 15-OZ. TINS 21c
- Fancy CORN** DEL MAIZ CREAM-15-OZ. TIN 16c

LYNN VALLEY, SIEVE 4-5

- PEAS 2** 20-OZ. TINS 27c

- Green BEANS** SNYDER'S 2 15-OZ. TINS 35c
- SAUERKRAUT** AYLMER 2 20-OZ. TINS 27c
- SLICED BEETS** AYLMER 15-OZ. TIN 13c

AYLMER NEW PACK TOMATO

- SOUP 2** 10-OZ. TINS 21c

- Apple JUICE** ALLEN'S 2 20-OZ. TINS 21c
- Tomato Juice** BRIGHT'S 2 20-OZ. TINS 27c
- JUICE** PINEAPPLE GUARDOLA 2 20-OZ. TINS 23c

QUEENS ROYAL SLICED

- PEACHES 2** 15-OZ. TINS 33c

- Prune PLUMS** HENLEY 2 15-OZ. TINS 25c
- PINEAPPLE** PIECES Q.T.F.—20-OZ. TIN 33c
- Shelled WALNUTS** 1/4-LB. 23c

PARAMOUNT FANCY RED SOCKEYE

- SALMON** 1/2-LB. TIN 45c
- PARAMOUNT COHOE SALMON, 1/2-Lb. Tin 37c

- CLARK'S SOUP** 2 10-OZ. TINS 19c
- Aylmer CATSUP** BTL. 22c
- BEEF WITH GRAVY** BOSTON 12-OZ. TIN 43c
- KIPPER SNACKS** 3 TINS 25c

WESTON'S MELBA CREAM SANDWICH

- BISCUITS** LB. 33c

- FRUIT COCKTAIL** DOLE 20-OZ. TIN 36c
- BARTLETT PEARS** 15-OZ. TIN 25c
- CHICKEN HADDIE** 2 7-OZ. TINS 27c
- HERRING** IN TOMATO CLOVER LEAF—14-OZ. TIN 23c

- CALIFORNIA 288
- ORANGES** - - - doz. 33c
- MacINTOSH No. 1
- APPLES** - - - 6 qt. 59c
- CHOICE MALAGA
- GRAPES** - - - 2 lb. 25c
- LOUISIANA
- SWEET POTATOES** - 3 lb. 29c

FRESH DAILY—Cauliflower, Lettuce, Tomato, Celery, Spinach, Bananas

CIVIC NIGHT
 Come out and "MEET YOUR CANDIDATES" at
 Trafalgar Memorial Hall
 MONDAY, NOVEMBER 26th
 8 p.m.
 Sponsored by the Oakville-Trafalgar Junior Chamber of Commerce

Fed Up To The Teeth!



For PERFORMANCE Not PROMISES

RE-ELECT STAN HALL
 Progressive Conservative

Inserted by Halton Progressive Conservative Association.